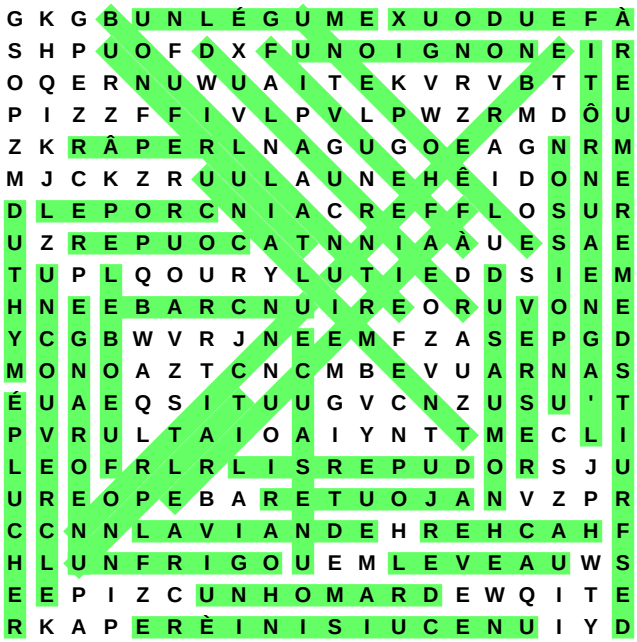
Bon Voyage 2: Chapter 6 Vocabulary

G K G B U N L É G U M E X U O D U E F À
S H P U O F D X F U N O I G N O N E I R
O Q E R N U W U A I T E K V R V B T T E
P I Z Z F F I V L P V L P W Z R M D Ô U
Z K R Â P E R L N A G U G O E A G N R M
M J C K Z R U U L A U N E H Ê I D O N E
D L E P O R C N I A C R E F F L O S U R
U Z R E P U O C A T N N I A À U E S A E
T U P L Q O U R Y L U T I E D D S I E M
H N E E B A R C N U I R E O R U V O N E
Y C G B W V R J N E E M F Z A S E P G D
M O N O A Z T C N C M B E V U A R N A S
É U A E Q S I T U U G V C N Z U S U ' T
P V R U L T A I O A I Y N T T M E C L I
L E O F R L R L I S R E P U D O R S J U
U R E O P E B A R E T U O J A N V Z P R
C C N N L A V I A N D E H R E H C A H F
H L U N F R I G O U E M L E V E A U W S
E E P I Z C U N H O M A R D E W Q I T E
R K A P E R È I N I S I U C E N U I Y D

LAMB
PORK
THYME
A CRAB
A DISH
TO POUR
AN HERB
TO STIR
A FRUIT
AN ONION
BAY LEAVES
A FRYING PAN
LOW TEMPERATURE (ON A STOVE)
FOOD
VEAL
A LID
A FISH
TO ADD
SEAFOOD
A LEMON
PARSLEY
TO SHRED
A LOBSTER
BOILING (F)
TO COOK SOMETHING
HIGH TEMPERATURE (ON A STOVE)
BEEF
MEAT
TO CUT
SALMON
A SAUCE
A STOVE
TO PEEL
A ROAST
TO GRIND
AN ORANGE
A VEGETABLE
A REFRIGERATOR (3)

Solution


G K G B U N L É G U M E X U O D U E F À
S H P U O F D X F U N O I G N O N E I R
O Q E R N U W U A I T E K V R V B T T E
P I Z Z F F I V L P V L P W Z R M D Ô U
Z K R Â P E R L N A G U G O E A G N R M
M J C K Z R U U L A U N E H Ê I D O N E
D L E P O R C N I A C R E F F L O S U R
U Z R E P U O C A T N N I A À U E S A E
T U P L Q O U R Y L U T I E D D S I E M
H N E E B A R C N U I R E O R U V O N E
Y C G B W V R J N E E M F Z A S E P G D
M O N O A Z T C N C M B E V U A R N A S
É U A E Q S I T U U G V C N Z U S U ' T
P V R U L T A I O A I Y N T T M E C L I
L E O F R L R L I S R E P U D O R S J U
U R E O P E B A R E T U O J A N V Z P R
C C N N L A V I A N D E H R E H C A H F
H L U N F R I G O U E M L E V E A U W S
E E P I Z C U N H O M A R D E W Q I T E
R K A P E R È I N I S I U C E N U I Y D